

LESSON PLAN

CLASS: 6th

SUBJECT: SCIENCE

Name of the Teacher:

Name of the School:

Name of the Lesson/Unit	Topic	No. of Periods Required	Time line for teaching		Any specific Information
			From	To	
The food we need	- Introduction	2			
	- variety of food				
	- Food ingredients	2			
	- Sources of food materials	4			
	- Different methods of food preparation	3			Preparation of favorite food
	- Preservation of food	2			
	- How do people develop food habits & Junk food	3			Conduction of Food fest, vegetable curving
	TOTAL	16			

Prior Concept/ Skills: (Essential concepts and skills to be checked/bridged before teaching the current concept.)

Food, Ingredients, Source, Preservatives, Spices, Boiling, Steaming, Fermentation, Recipe

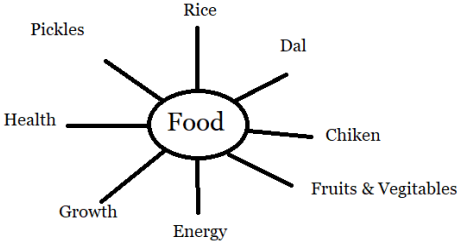
Learning Outcomes: (*Select from SCERT Academic Calendar and Textbook*)

Pupils will be able to

- Identifies different ingredients in food items.
- Gives examples of different food items and their ingredients.
- Ask questions to know about ingredients of food items.
- Explains the methods of food preparation and preservation.
- Appreciate different food sources.
- Minimize the wastage of food.

No. of Periods:

16

TEACHING LEARNING PROCESS		
Induction/Introduction (<i>Generating interest, informing students about the outcomes and expectations for the lesson</i>) Introducing the topic by mind mapping 		
Experience and Reflection (<i>Task/question that helps students explore the concept and connect with their life</i>) ● Ask them to observe food preparation at their home and list the ingredients used to prepare a food item. ● Let them prepare one food item on their own. ● Give some food ingredients from the plant source and ask them to identify which part of the plant is.		
Explicit Teaching/Teacher Modelling (<i>I Do</i>)	Group Work (We Do)	Independent Work (You Do)
● Discussion and explain about varieties of food items. ● Discussion and doing activity -2 to know more about food items. ● Explain food ingredients. (Activity -3) ● Collecting information of sources of food materials. ● Observation plant and note useful part to eat. ● Explain method of preparing food ● Discussion and explain about preservation of food ● Explain and demonstrated how do people develop food habits	● Complete table-1 ● Complete table -2 ● Activity -2 ● Give examples to ingredients of some food items. ● Explain and collect information. ● Observe and fill table-5. ● Collect information and fill table 6 ● List out different preservative methods ● Prepare a mode of my plate for the day with food items	● Recollects the information regarding the food items. ● Fill the item names in table. ● Write different kinds of items. ● Complete table-3 ● List ingredients used to prepare food items and their sources. ● Give some examples for giving fruits ● Prepare a tasty food ● Write how to avoid wastage of food.

Check For Understanding Questions ● Factual: ● What are ingredients? ● Write some examples of plant food material? ● Mention some food preparation methods? ● Name some natural preservatives? ● Open Ended / Critical Thinking: ● Prepare slogans on ‘wastages of food’? ● How does food get spoilt? ● Suggest some ways to prevent wastage of food? Student Practice Questions & Activities <i>(Exercises from workbook / textbooks/ blackboard)</i> ● List out the names of some plants that grow in your village. Which parts of it are used as food? ● Find out from your parents about the various methods of preserving food and write notes on it? ● Collect information regarding ‘our traditional foods’ from your grandparents? ● Student write down the process of making any food item. Which you like?	TLMs <i>(Digital + Print)</i> Resources: ● Charts ● Live work sheet for assessment ● Text book ● Different food ingredients <i>Do ids of DIKSHA</i> do_31332717568859340813081 do_31332717572805427213082 do_31332717577875456013083
Assessment <i>(Think of what children SAY, DO and MAKE* while learning that can form the evidence of learning to be used for assessment).</i> ● Identifies the ingredients of the given food items: a) Potato curry b) Coconut chutney c) Gulabjamun d) Pongali ● Write some examples of animal and plant food materials ● What questions will you ask a chef about preparing tasty food using different ingredients? ● Explain the method of making any food item, which you like. ● How will you appreciate the plants as a food source? ● How can you minimize the wastage of food at home?	

SIGNATURE OF THE TEACHER

SIGNATURE OF THE HEAD MASTER

VISITING OFFICER WITH REMARKS